



6-Cheese Mac-n-Cheese

NIBBLEDISH CONTRIBUTOR

Ingredients

- 1 pound elbow macaroni
- 2 oz salted butter
- 1 cup whole milk
- 6 oz fresh ricotta
- 3 oz cream cheese
- 1 oz crumbled goat cheese
- 2 big handfuls shredded cheddar
- 2 big handfuls of mozzarella
- Parmagiano Reggiano - for topping
- Salt and freshly ground black pepper

Instructions

It's weird enough that I had 6 different cheeses in my possession, let alone having ALL of them work well together in this comfort dish! What a perfect accompaniment to My Meatloaf!

Preheat oven to 350 degrees F.

Cook pasta in large pot of boiling, salted water until just tender. Drain well. Add butter, milk, and all the cheeses to the warm pasta. Season with salt and pepper. Gently mix everything together, leaving some chunks of cheese. Pour the mixture into a medium sized casserole. Top with the parmagiano reggiano. Bake until beautifully golden, 30 to 40 minutes.